

# COLEMAN MINER

Volume 1, No. 29

Coleman, Alberta, Friday, October 23, 1908

\$2 Yearly

## The Palm



We have all kinds of Soft Drinks  
Do not fail to get our prices on Grapes  
for preserving

Try our Oyster Stews, Boston Baked  
Beans and Sandwiches

We also carry a large stock of McCor-  
mack's Chocolates, and all other  
kinds of Confectionery

## W. L. Bridgeford

DR. JOHN WESTWOOD  
Physician and Surgeon

Office: Miners' Union Hospital, 2nd  
Street  
Hours: 9-10 a.m. 4-5 and 7-8 p.m.

T. Ede  
BARRISTER, NOTARY PUBLIC  
Blairmore - - - Alberta

W. J. Lighthart  
Plastering  
Brick Laying  
Memory Work  
Wood Fibre Plastering a specialty  
Work done with neatness and dispatch  
LUNDABECK - - - ALBERTA

## Pastime Pool Room

The place to spend  
an enjoyable hour

Look out for the Grand  
Pool Tournament to  
Commence on

October the 16th

Headquarters for Cigars, To-  
baccos, Cigarette, Pipes, etc.

## Morrison & Clayton

## Our Business Creed

We believe in the goods we are  
handling up and in the firm we are  
building up and in our ability to get results.  
We believe that honest goods can be  
passed out to honest people by honest  
methods. We believe in working not  
weeping, not knocking, and in the  
pleasure of our work, we believe that  
a man can reasonably expect to get  
what he goes after, that one deed done  
now is worth two planned for the fu-  
ture. We believe there is something  
doing somewhere for every man ready  
to do it. We believe we're ready right  
now.

## Alex. Cameron

Watchmaker, Optician  
and Issuer of Marriage Licenses

## E. Disney

Contractor and Builder

Plans and specifications  
prepared, estimates given  
on all kinds of buildings.

Brick, Lime, Builders' Supplies

## Lumber of All Kinds

## COLEMAN PEBBLES

Happenings of Interest in and  
Around this Bustling Town.  
You are Talked About

Thomas Derbyshire has gone to  
Michel to work at the mines there.

G. F. Randall, of the Calgary Brew-  
ing Co. was here on Saturday last.

H. A. Martin, of P. Burns & Co., is  
on a vacation to his home in Ontario.

J. B. McCullough, of P. Burns & Co.,  
at Cranbrook, has been transferred to  
Coleman.

Colin Macleod, lawyer from Macleod,  
was in town the later part of  
last week.

James McNeill, proprietor of the  
Coleman hotel, and wife and son have  
moved into their new residence.

U. W. McGuire of Lethbridge, was in  
town on Tuesday, in the interest  
of the Singer Sewing Machine Co.

C. W. Seadden, from Hømer and  
who was formerly clerk at the Cole-  
man hotel, spent Tuesday in town.

John Wilson, who has spent the  
past summer prospecting at Queen  
Charlotte islands, has returned to  
Coleman.

On Sunday H. S. French was in-  
formed by telegram of the very sud-  
den and unexpected death of his sister,  
in Ontario. Mr. French left on Mon-  
day evening to attend the funeral.

Mrs. Fred Collin and Mrs. J. G.  
Harrington, wife and sister of the  
proprietor of the Alberta hotel at  
Picher Creek; and Mrs. C. B. Collin,  
from Calais, Maine, U. S. A., spent  
Monday at the Coleman hotel.

FOR SALE—A cottage beautiful,  
situated, comfortable and located in  
the residential portion of Coleman. A  
good cash proposition or easy terms  
will be given. S. L. Harris, Brokers, "The  
Victory Woods," Brook street, Merritt,  
Victoria, B.C.

W. Belcher, inspector of the R.N.  
W.M. police spent Monday and Tues-  
day in town. During his stay here he  
tried four cases of common drunks.  
Small fines were imposed and in each  
case were paid. The defendants were  
discharged.

J. Emmerson who was secretary for  
the West Canadian Collieries at Blair-  
more is now secretary of the Interna-  
tional Coal & Coke Co. at Coleman.  
Mr. Emmerson is one of the best foot-  
ball players the country has got and  
he will be a good addition to the foot-  
ball team here.

Mrs. J. McIntyre, mother of D. J.  
McIntyre, postmaster, and her daughter  
Lilla arrived in town on Tuesday  
from Renfrew, Ontario. After spend-  
ing two or three weeks here, with  
members of the family, they will  
leave for Penitence, B. C., where they  
will reside in future.

There will be reduced passage rates  
on the C. P. R. during the time of  
Dominion elections, return ticket for  
single fare; good from October 24 to  
October 28. There will also be re-  
duced passage rates on the same line  
for Thanksgiving day, return for one  
fare and one third; good from Novem-  
ber 7 to November 11.

The Pacific hotel, Messrs. Dunlop &  
Graham proprietors, was opened for  
business on Monday last. The fact  
use the Coleman and Union hotel,  
are so well crowded should make this  
undertaking a successful one for the  
proprietors. In fact, they already re-  
port having a goodly number of  
boarders.

The smoker, which was given by  
the F.O. of Eagles in their hall, on  
Saturday night last, was well attend-  
ed and is said to have been as good as,  
if not better than, any smoker ever  
given in Coleman. Some friends  
from Hømer, Bellevue and other out-  
side places were present and all re-  
ports having a good time. A lengthy  
programme, consisting of speeches,  
recitations, singing, etc., was well  
rendered. The few hours of the  
evening had dawned upon them be-  
fore they flew to their beds.

### AN ACCIDENT

What came very near being a sad  
accident occurred on Monday morning  
last while Cyrilus Ozmat, a Slav, was  
working on a tippie near the mine.  
Ozmat was at his usual work on the  
tippie when a quantity of coal came  
down a chute, near which he was  
working, striking and hurling him  
from his working place to the track  
beneath, a distance of about thirty  
feet. He was immediately taken up  
and carried to the hospital where he  
now lies in a very dangerous con-  
dition and it is doubtful what the end  
will be. Besides receiving a cut on  
the head and on other parts of his  
body he received some very serious  
internal injuries and he frequently  
coughs up blood from fractured ribs.

## MR. HERRON IN THE PASS

John Herron, Conservative Candidate, Well Received—He States  
the Real Facts of the Case—People Pleased With His Past  
Political Record and They Will Vote For Him Again

### WILL BE RE-ELECTED BY A LARGE MAJORITY

Mr. Herron, in speaking of the claim  
of the Liberals that they brought  
prosperity to Canada, went on to show  
that a wave of prosperity had taken  
place all over the world since 1899, and  
asked whether the Liberal government  
was responsible for good times in  
Mexico or any other foreign country.  
He said that in Ontario, during the  
last year, men with families were  
working for \$10 per month and many  
could not get work at that. Why,  
then, if the Liberals brought this great  
wave of prosperity to Canada did they  
not do something to relieve the hard  
times of to-day.

Mr. Herron then took up the rail-  
way question and showed the deceit  
if the Liberals in claiming that they  
were building the Hudson Bay rail-  
way. He said that the only bill  
brought down at Ottawa, in connec-  
tion with this road, was one for the  
expenditure of \$100,000 for investiga-  
tion and surveys only, and that no bill  
for the construction of the road had  
yet been presented to parliament.



John Herron, Conservative Candidate,  
Who Will Be Re-Elected to the House  
of Parliament on October 26th

The statements made that he and  
the Conservative party had opposed

## WORKMEN, LISTEN

Liberal Members of Parliament  
Are in Favor of Japanese Im-  
migration and Cheap Labor

The Liberal policy in regard to Ja-  
panese and Chinese labor is, "An open  
door to all Asiatics." In support of  
this assertion we take a few words  
from the records of parliament.—

Borden (Conservative)—"Might I  
ask the Hon. minister whether his  
policy is not for a white British  
Columbia." Mr. Lemieux (Liberal)—  
"No sir." (Hansard 1908, page 2145).  
Mr. Fisher (Liberal)—In the same dis-  
cussion said, in referring to Japanese  
immigration:

"Many of them may come in. I am  
not so much afraid as some people  
that many of them will come in.  
There was an allusion made this after-  
noon to a proposal to take 10,000 acres  
of land in the Northwest and cultivate  
it as a Japanese farm. I do not know  
that there will be any great injury to  
the people of Canada to take 10,000  
acres of the Northwest which is not  
highly cultivated and which is not  
highly productive and place it under  
Japanese methods of cultivating. I  
do not know that it would hurt, and I  
have confidence that if a few thou-  
sands, or a few tens of thousands, or I  
do not hesitate to say, if a few hun-  
dreds of thousands of Japanese came  
into Canada the present Canadian peo-  
ple will still rule this land. . . .  
For these reasons I am not so very  
much afraid of Japanese immigration."  
(Hansard 1907, p. 2122).

Workmen if you want to be driven

Jim Hill coming into Canada was  
false. The Conservatives only object-  
ed to the way in which the road was  
being built which was not in Canada's  
interests, and when Sir Wilfrid Laurier  
gave assurance that the road would  
be kept on Canadian territory as far  
as possible he and every Conservative  
in the House had endorsed the enter-  
prise and the bill passed unanimously.

Taking up the question of fisheries,  
Mr. Herron went on and showed how  
the people had been robbed by the  
Liberal government in granting ex-  
clusive fishing leases to political favor-  
ites. For instance, the James Bay,  
300 miles long, had been handed over  
to one man for 21 years for the vast  
sum of \$10. Ten dollars a year with  
the privilege of renewing for another  
21 years under same conditions. No  
man dare take a fish from these waters  
without a permit from the lessee.  
Lessee under the same conditions have  
been granted, covering the Nelson  
river, Great Slave lake, Lesser Slave  
lake, Athabaska and Pigeon river and  
many others. These waters are the  
greatest fisheries in the world and are  
worth millions of dollars. This is  
what the great Liberal government  
has done for the people of Canada.

Mr. Herron went on to explain the  
policy of the Conservative party in re-  
gard to government ownership of pub-  
lic utilities and said that they were  
prepared to build and operate rail-  
roads, telegraphs and telephone and  
all other public utilities for the use  
and benefit of the people of Canada.  
This is a policy which should be of  
great interest to the working man.  
It would mean that the passenger rate  
and freight rates would be reduced to  
actual cost and that the cost of living  
would be cut in two. He showed that  
with the Conservative party in power  
the conditions of all classes would  
be benefited.

Mr. Herron closed by asking the  
people to judge for themselves and if  
they found that he had done his duty,  
was true to the trust placed in him,  
had been honest and faithful during  
the last four years, to vote for him  
again and he would, with the past  
experience, go ahead and do still bet-  
ter during the next term. Mr. Her-  
ron expressed confidence in his leader,  
Mr. R. L. Borden, and predicted that  
on the 26th of October the people  
would vote for Borden and Conserva-  
tive rule.

## A FIERCE BLIZZARD

Snow Storm Near Grassy Lake—  
Westbound Regular Twenty  
Hours Late—Cattle Killed

The C. P. R. train which was  
due to arrive at Coleman, from the  
east, at 7:18 Wednesday  
morning, did not arrive until  
3:30 a.m. Thursday. The delay  
was caused by a fierce snow  
storm which raged on Tuesday,  
in the vicinity of Grassy Lake.

The train got stuck in a rock  
cut at St. Antonio, three miles  
west of Grassy Lake. This cut  
which is a mile long and about  
twelve feet deep, was made this  
summer to lessen the grades.

A large number of cattle got in  
the cut ahead of the train and this  
made things very difficult  
for those who had to work so  
hard cleaning away the snow.  
Many of the cattle were killed.  
The Spokane flyer, which was  
due at 24.6, on Thursday did not  
arrive.

## FURS ! FURS !

This week we are showing Ladies' Astrachan Coats,  
Ladies' Baltic Seal Coats and a good assortment of  
Stoles, Storm Collars and Muffs

Men's Leather Coats

Men's Cut Bear Coats

Men's Fur Lined Coats

Men's Galloway Calf Coats

We will be pleased to have you call and see them

## Quimette, Wright & Co.

### THE BEST THING

on the market to plaster  
your house or store with is

## Wood Fibre

It is warm and will not  
crack like ordinary plaster  
A car load just arrived.

A large stock of those neat little

## "Dandy" Stoves

just in stock.

Every Thing in Hardware

## Coleman Hardware Co.

## Wake Up—Old Man—Wake Up

Sooner or Later

you are bound to find out that the

## TAILOR SHOP

is the right place to buy a suit, why  
not find it out now? We can prove  
it to you. CLOTHES CLEANED,  
REPAIRED AND PRESSED. Prices  
moderate Satisfaction guaranteed

Merchant Tailors J. E. Upton & Co., Gents' Furnishings

### THE TOGGERY

## A Choice Stock of BEDS

Just Arrived, Large Assortment, Lowest Prices

Beds, \$5 to \$15. Springs, \$4 and \$5.50. Mattresses,  
\$2.50, \$3.50, \$4.50 and \$6. Cots, \$2.50. Full up Mattres-  
ses, \$2.50. A full stock of Pillows, Blankets and Com-  
forters at right prices. Get some and be comfortable.

## The Coleman Mercantile Co. Limited















# 12 Reasons Why You Should Buy Burton City Fruit Land

1. It is good soil, clay loam.
2. It is free from stone.
3. It is level land.
4. It is well watered. Running water can be put in every house.
5. The front on the lake.
6. The best of transportation. Two boats daily.
7. You are close to good hunting, fishing and boating.
8. The land is easily cleared.
9. It is the centre of the fruit growing district of B.C., with orchards on the adjoining blocks.
10. The title is good.
11. It is close to town and market.
12. Our price is low and terms easy.

**J. E. Annable**  
**Nelson, B. C.**  
The largest individual owner  
of Fruit Lands in the Kootenay

**DR. HEWETSON**  
Office: 2nd Door East of Hudson's  
Bay Stores  
Hours: 10-12 a.m., 2-4 and 7-8 p.m.  
Sundays: 12 to 2 p.m.  
At Pincher City by appointment, only,  
after 4 p.m.  
PINCHER CREEK, ALBERTA

**D. THOMPSON**  
ADVOCATE AND NOTARY PUBLIC  
Solicitor for Canadian  
Bank of Commerce.  
Main Street  
PINCHER CREEK - ALBERTA

**DR. J. J. GILLESPIE, M.D., C.M.**  
PHYSICIAN, SURGEON, ACCOUCHEUR,  
Office and rooms in Scott Block  
up stairs over furniture store.  
Phone No. 35.  
PINCHER CREEK - ALBERTA

**DR. J. E. WRIGHT**  
DENTIST  
Modern Dentistry in all its Branches.  
Best Antiseptic Methods.  
Office in Scott Block  
PINCHER CREEK - ALBERTA

**C.E. Turcot, M.D., B.S.**  
Physician, Surgeon  
Late resident physician of Maternity  
Hospital, Quebec. Late of Paris and  
London. Office one door east of Label  
block, telephone 5.  
Pincher Creek Alberta

## Notice

Pincher City Meat Market will be  
opened with Prime Fresh Meat on  
October 17th. Refreshments from  
25 cents.

## Farmers!

When in need of  
Lumber, Shingles, Doors, Etc.,  
call at

**Taylor Lumber  
& Grain Co.,**  
Pincher City - Alberta

**W. P. Laidlaw**  
General Hardware  
Merchant

The sporting season has now  
commenced, and we have a  
good supply of Guns and Am-  
munition. What about painting  
your house this fall? We  
have a large stock of Martin-  
Senour 100% pure mixed Paints  
on hand, also White Lead,  
Boiled and Raw Oils, Turpen-  
tine, Paint Brushes, etc., etc.

Pincher City - Alberta

A Large Assortment of  
**Watches**  
Alarm Clocks  
of all descriptions  
and at all prices

Repairing a Specialty

**F. W. LINDSAY**  
Issuer of Marriage Licenses, Jeweler  
and Optician.

Pincher Creek - Alberta

When in Town call at the  
**Alberta Hotel**

which is now under new  
management  
which makes you feel at  
home

The Farmers' and Ranchers'  
Headquarters

Excellent Table  
Bar Up-to-Date

**F. M. Collins** **J. E. Shoules**  
Proprietors  
Pincher Creek Alberta

## FROM HANSARD, 1908

Mr. JOHN HERRON (Alberta),  
Jury to the lateness of the hour I  
will speak but a few minutes. I  
attended, with great interest to the  
Minister of Labor when he presented  
his report to this House. I give him  
credit for making an honest effort to  
extricate the government from the  
very unpleasant position in which they  
find themselves in regard to the  
Japanese question. It is only another  
case among many of this government  
making the stable door after the horse  
has been stolen. In my opinion the  
government has made a bad bargain  
in the negotiations they have been  
carrying on with Japan. They have  
had years in which to consider this  
important question, and have made a  
very poor job of it. In the discussion  
on this question on the 10th of Decem-  
ber last, it was stated, I think by the  
hon. member for Nanaimo (Mr. Ralph  
Smith), that this Asiatic question be-  
gan to be a serious one for British  
Columbia in 1894, at the time the  
Canadian Pacific was built, thereby  
connecting the Conservative govern-  
ment with the trouble in his province.  
Later it was stated, I think by the  
hon. member for New Westminster  
(Mr. Kennedy) that it was a live ques-  
tion in 1877. I can say that it was a  
live question in 1875, for I was in  
British Columbia at that time in a  
mining camp where there were over  
30 Chinamen at work. Of course I  
rank the Chinamen and the Japanese  
together when considering this ques-  
tion from a labor point of view. The  
question has been a live question ever  
since among the laboring classes in  
British Columbia. The Minister of  
Labor stated in his report that there  
were 76,000 white people in British  
Columbia and 26,000 Asiatics. He  
also stated that from the 1st of Janu-  
ary last year to some time in October  
there came 8,125 Japanese into the  
province of British Columbia. Now  
at the rate of increase in population  
and adding to that the Chinese and  
Hindoo population, I suppose you  
could safely say that there would be—  
Mr. LEMIEUX. I am sure the hon.  
gentleman does not wish to make a  
statement that is not warranted by  
the facts.

Mr. HERRON. No.  
Mr. LEMIEUX. When he says  
that I stated to the House the other  
day that 8,000 or about that number  
arrived in British Columbia, he forgets  
that I went on to say that 8,000 Japa-  
nese landed in British Columbia, 4,000  
of whom, I hazarded, went to the  
United States, so that only 4,000 re-  
mained in British Columbia; and I  
explained at the same time how many  
of the 4,000 came from the Hawaiian  
islands and how many from Japan.  
direct.

Mr. HERRON. Of course, that  
makes a slight difference in the calcu-  
lation; but nevertheless we may not  
have a full account of all the Asiatics  
who have landed in British Columbia.  
There are several ways by which they  
can get into that country, and I have  
no doubt that they do get in in several  
ways besides landing at the seaports.  
So that my statement may not be  
very far out. But even taking it at  
half that number, between seven or  
eight years the Asiatic population  
would predominate in British Colum-  
bia, which I think any reasonable man  
will admit would be a very serious  
problem, not only for Canada, but for  
the empire as a whole. Good wages  
in British Columbia and plenty of

work have always been a great attrac-  
tion to Asiatics. That province is easy  
of access, they have come from the  
earliest days in great numbers, and  
they have invariably driven out the  
white laboring classes wherever they  
have come into contact with each  
other. That makes it a very serious  
problem. I am sorry there are not  
more hon. members in this House who  
at some time in their lives have had to  
earn their living by the work of their  
hands or by the sweat of their brows.  
If they had they probably would be  
able to appreciate this question more  
than they do at the present time.  
They would know what it is to earn a  
dollar, and they would therefore have  
more sympathy with the laboring  
man. The principle of protection is one  
which predominates in the legislation  
of this House. We give protection, in  
the form of bounties, on iron, steel,  
lead, coal oil and binder twine, and in  
the form of duties to manufacturers  
and also to farmers to some extent. I  
do not think it is right that the labor-  
er, who does the bulk of the work, should  
be left entirely unprotected. I  
do not think that he should have to  
compete against Asiatic labor in any  
portion of this fair Dominion of ours.  
I cannot say too much about the Japa-  
nese immigrant, but it is a well known  
fact that although the Chinese are al-  
ways ready to work for lower wages  
than the white man, he will get the  
best wages he can, and when he has  
earned a certain amount of money  
which enables him to go home and live  
in his own country in affluence he  
leaves our country. He is not in that  
regard like the white man. It is es-  
timated that a Jap can live on one-  
fifth of a Canadian's wages. The bet-  
ter the wages earned by the white la-  
boring man the more money he has to  
spend and the better he provides for  
his family. It is not so with the  
Asiatic, and that is one reason why I  
think it is wrong that our laboring  
classes should come into direct com-  
petition with the Chinaman, the Jap  
or the Hindoo.

Now, I am only going to add one  
word more and then I am done. I  
would like to refer to the statement  
made by the hon. Minister of Agricul-  
ture (Mr. Fisher) here to-night in re-  
gard to a settlement of Japanese in  
Alberta. He would seem to welcome  
a large influx of Japanese into that  
province. I take issue with the minis-  
ter right there. I never did and never  
will favour any class of people coming  
into our country and settling in bulk  
or as a colony. I do not think that is  
a good principle. I think it is wrong,  
at particularly to bring in a class of  
Asiatics and place them in our fair  
province of Alberta would be some-  
thing that I for one am prepared to  
vote against. I understand that it is  
proposed that they shall enter into the  
manufacture of beet sugar. In case  
of that being done we may get cheaper  
sugar in the province of Alberta, and  
in other parts of Canada perhaps, but  
we will certainly be at the loss oc-  
casioned by the probable closing up of  
our sugar factories and the driving out  
of our white population. The Japa-  
nese, by the force of competition, will  
drive the white labor out as snow is  
driven back by an Alberta chinook  
wind.

## COURAGE, MY COUNTRYMEN

There're lonesome things in this world  
of ours  
That are pitiful to see,  
There're the lonesome man who toils  
for hours  
And the maiden so miserably.

There's the lonesome man before the bar  
Looking for a lonesome shot gun.  
The lonesome bar keeper says "get  
out,  
"You're only a lonesome political  
bum."

But the most lonesome thing you'll  
ever see,  
It's neither short nor tall,  
Is the lonesome vote Macdonald will  
get  
When he goes to the polls and falls.

## EDITORIAL NOTES

Honour John Herron travels and  
fights alone and is depending on the  
honest voter to elect him.  
A. B. McDonald, the Liberal candi-  
date, has not addressed a public meet-  
ing in the Pass during the campaign.  
Why?

It is worthy of note that while Hon-  
our John Herron is touring the coun-  
try, speaking frankly to the electors  
of this constituency and giving an ac-  
count of his stewardship, that his  
opponent, the Liberal candidate, is  
out on a "hit hunt" with a number of  
quiet going slick professional politi-  
cians.

# R. W. Morgan & Co.

We are agents for the Columbia Grama-  
phone and have in stock a number for  
inspection and sale. Prices range from  
\$25 up. Come in and hear them for  
yourself and let us explain why you should  
own one. Prices are most reasonable

Have you seen our local Views, Photograph Post  
Cards? Fifteen Views by an excellent photo-  
grapher. Send them to your friends and advertise  
your city. Prices are lowest in existence for genuine  
photographs. Price, 10 cts. each or \$1.00 per dozen

To the man who insists upon a suit made to order we  
offer the choicest selection of suitings obtainable. We  
guarantee to have the suit finished inside of two weeks



## What About That Suit

We have a great  
range to choose  
from. Our show-  
ing represents a  
nice range of fab-  
rics that for beauty  
of design, softness  
of texture and  
wearing quality  
cannot be excelled.



Our Regular Prices are lower than  
most houses sale prices. This is a fact

For Gents' Furnishings, and Boots and  
Shoes for Ladies, Gentlemen and Children,  
we have a wide range to choose from.  
We are certainly adding to our stock the  
newest and most up-to-date Shapes and Styles

**R. W. Morgan & Co.**  
PINCHER CITY, - ALBERTA







# WELLYING and PRESERVING LARGE FRUITS



and set the kettle at the side of the stove, where it will heat slowly if you are cooking with wood or coal, over a small flame if you are burning gas or oil. The flavor of preserved peaches is enhanced by crushing the kernels of a couple of dozen peach stones, boiling these in a small cup of water and straining this into the kettle with the fruit and sugar. When the peaches have stewed in the syrup until they are clear and tender, which should be in about half an hour, they may be taken out of the syrup with a perforated skimmer and laid out on flat dishes, taking care that they do not crowd one another. The syrup must boil fast for fifteen minutes longer, and be skimmed often. By the end of this time it should be clear and thick. The peaches may be put into the jars, the boiling syrup poured over them and the jars closed.

**Preserved Peaches.**  
These may be peeled, but not stemmed, and preserved by the preceding directions.

**Preserved Quinces.**  
Select firm quinces, quarter and core them, and having weighed them and allowed for each pound of the fruit a pound of sugar, put them into the preserving kettle with barely enough water to cover them. Stew until they are soft. The length of time required for this process will depend a good deal upon the quinces. Sometimes they are tough—especially if they are at all withered—and demand long stewing. When they are tender, but before they begin to break, take them out with a perforated spoon and lay the pieces side by side on flat dishes. Add the sugar, weighed out, to the juice left in the kettle and bring it to a boil. Skim it and let it cook twenty minutes, when the syrup should be thick and the quinces may be laid in. Cook fifteen minutes after the quinces are in, take out the fruit with a spoon and put it into jars, and then pour on it the boiling syrup, cover and seal.

**Preserved Plums.**  
Fine and unspotted plums should be selected, and each must be pricked with a large needle. Weigh the fruit, and to every pound of it allow a pint of water and a pound of sugar. Put the fruit and sugar together over the fire and make into a thin syrup. Let the fruit boil until clear, removing any skins that may rise to the top. Do not put in the plums until the syrup is a rich color, and then do not crowd them but put in only as many as the kettle will hold easily. Cook twenty minutes, remove as directed for peaches and quinces, spreading the plums out on plates to cool. When all are done put the plums into the jars, pour the boiling syrup over them and seal.

**Preserved Pineapples.**  
This may be put up by the directions given for preserved peaches, but the pineapple must first be peeled, cored and cut into slices.

**Preserved Crabbages.**  
Pick over your crabbages carefully, taking pains not to overlook any worm-hole or sign of decay. Wash them, weigh them, allow a pound of sugar to each pound of fruit, arrange in alternate layers in the preserving kettle and proceed exactly as with preserved peaches.

*Marion Harland*

## "And the Jars Closed"

"SLEIGHING would be a delightful recreation if one could only take it in June," I once heard a cold-heating woman say.

Something the same thought has occurred to me about preserving and jellifying and canning and similar occupations. If one could only do such work in midwinter, how much pleasanter one would find it!

Since this hot work falls in the heated term, all that can be done is to try to pursue it in as cool a fashion as possible. There is nothing gained by grilling unnecessarily over a roaring fire in a hot kitchen. Of course, the task is eased for the women who live in cities and cook by gas, but even the country dwellers may make life cooler if they will only try. An oil stove will do the work of preserving as well as a coal range, and it may be placed in a cool spot. At the South in the old days the mistress of the establishment, who could not intrust to any servant the operations connected with putting up preserves, did most of her work of this sort out of doors over a small charcoal furnace. Sometimes she waited until after dark for such labors. It was cooler then and the flies were less troublesome. For my own part, I arise at break of day when I have preserving and jellifying in view, and get out of it all the way before the heat of the day arrives.

Other means may be sought for making the work less heating. The preparation of the fruit for jellifying may be accomplished in a shaded corner of the veranda or in any other cool nook that suggests itself. There is no benefit for either the food or the maker in being needlessly uncomfortable.

As a means of lessening wear and tear, the housekeeper should see for herself that everything useful is in stock before she begins to work. Not only must she see that fruit and sugar are sure to be forthcoming when she is ready for them and that her preserving kettle is in perfect order, but also that jars and jelly glasses are supplied with their tops and rings. A little forethought in this respect is a great saver of labor and annoyance.

One word here to the worker over a gas stove. Provide yourself with an asbestos mat to put under your preserving kettle. I have done little of my own preserving over gas, and I do not know that this expedient would have occurred to me had I not heard the lamentable tale of a housekeeper whose first batch of current jelly, made over gas, had resulted in twenty quarts of currants burned at the bottom and irretrievably ruined. So be on the lookout against the hot gas flame when you have fruit or sugar that will scorch.

**Jelly From Large Fruits.**  
Shallow pans set in the oven; let the peeling. Put it over the fire in a preserving kettle with enough water to keep the fruit from scorching, but not quite to cover it. Cook very slowly until the fruit is broken and soft, so that the juice flows freely. Take it from the fire and put a little at a time into a vegetable strainer, crushing it and then let the juice drip through a flannel bag. If you squeeze, the probability is that the jelly will be cloudy. Measure the juice, and to each pint of this weigh out a pound of granulated sugar, and to each quart of the clear juice in the preserving kettle, first rinsing this clear of any

bits of pulp or skin that may be left in it. Bring the jelly quickly to a boil and keep it at this for twenty minutes. Skim it and put in the sugar, which you may have heated in shallow pans set in the oven; let the juice come to the boil again, stirring all the time, and after it has boiled one minute take it from the fire.

Your jelly glasses should be ready in hot water. Set them on a wet cloth and put a spoon into each before you fill it to reduce the danger of cracking. Fill each glass almost to overflowing, as the jelly shrinks in cooling. As soon as the jelly is firm, waxed paper may be laid over the top, the cover put away in the closet. Crabbages and quince jelly may be made by these directions. Housekeep-

## Provide Yourself with an Asbestos Mat

ers often preserve the quinces, however, and make jelly from the skins, seeds and other trimmings of the fruit.

**Peach Jelly.**  
This may be made according to the foregoing directions, except that a handful of the kernels of the peach stones should be cooked with the fruit, and a tablespoonful of lemon juice must be added to every pint of the strained juice before the sugar is put with it.

**Preserved Peaches or Apricots.**  
Peel and stone and weigh firm fruit, and allow a pound of granulated sugar to each pound of fruit. Arrange sugar and fruit in alternate layers in a preserving kettle, beginning with the sugar.

**Each Must Be Pricked with a Large Needle**



Slice or Quarter Your Fruit without Peeling.

# THE HOUSEMOTHERS' EXCHANGE

THE author of a little book I have already had the pleasure of recommending to our members sends in a private letter, from which I borrow for the general good. Her pamphlet, "Straws," deals with the problem of money-making by untrained women. No other puzzle is more in the minds of our sex all over the country just now than this. In her letter she says:

When one of our magazines put the question, "Should wives work?" the appeal led me to look up the matter. How often I had heard college professors and clergymen, in commencement addresses and sermons, present the narrow and inaccurate conception of the ideal woman of Boston! I read that!

I have been surprised to find how many women, like myself, had accepted the view for themselves. The money question seems to be the foundation of everything about Boston! In conference, say the cost of living has increased that many of them have to "throw up their hands and leave the pupil to hunt for a living job."

How many women are reached so that their untalented powers for their own good may be exerted? The saddest cases brought to me (rather forced upon) our attention are those of elderly women who lack capital. For such, though college-bred, with friends dead, after lives spent for others, there remains but one grand opportunity—a position as "general housekeeper" for a home (?!). I hope I have in my hands may induce women to think and in work while their strength and health are still sound, and they had, before, practically said to the world, "I am done!" I am done with head and with hand.

Business sense in the home seems to be the need of the hour. I read the Exchange regularly. Long may those who manage it be spared to keep the perplexed of our sex in these transition times, and to give cheer and comfort!

M. A. C. (Chicago).

Do the wives who have, up to this time, esteemed their toil superfluous, have given guess how far their low valuation of their honorable profession has to do with "the narrow and masculine conception" of themselves as wage-earners?

"Should wives work?" What wife, who is also a housemother, does not work with heart, soul and strength? Impatience of what we have been accustomed to regard as "menial labor" is the root of that "worn that never dies" until his victim is worn out. The canker-worm of Worry is hatched from this same discontent with conditions and appointed service. If the woman whose husband is the only nominal wage-earner of the home, would throw the best energies, which she complains are wasted in her narrow sphere, into the determined effort to bring her work up to her instead of groveling to what she thinks is her level, heart and hope and talents would revive as flowers after a granular rain.

Master your business in every detail. Study cookery, with the purpose to make the best of cheap materials; to save time, space, and money; food that shall also be inexpensive. Study sewing as a fine art, and not from the

worldly side. Whenever a penny may be saved, consider that saving a duty and a privilege, and see that it is saved, not misdirected. Have your own account in the savings bank. If you put in but 10 cents a week, it will grow apace in a little while. If you have a "specialty," that may be utilized without neglect of your regular duties, make use of it to increase your store. But rate yourself as a wage-earner, and make good the boast.

Housewifery, taken hold of in this spirit, tends to cheerful elevation of thought and ambitions. Refuse to be a drudge!

Accept and pursue your profession "as for his laws" who has set it before you. This is practical motherly talk—not the "preachy-preachy" harangue of one who knows the subject by the hearing of the ear alone. I have trodden and counted each rung of the ladder that seems destined to grow hot under our feet. I know, too, the blessed effects of idealization, as some will call it. I say "idealization." Instead, know your mission as it is—as God meant you to know it when He called you to the field.

Struggle is the line of duty. Struggle is the line of life. Struggle is the line of love. The other will find them.

**Getting Rid of Black Ants**

I want to give you a recipe of black ants. I took it from the Exchange a year ago, and it has been a great help to me. I can't say how many times I have used it.

have found it the best "router" I ever tried.

Buy a little tartar emetic. Five cents' worth will last for years. Mix a pinch of it with a little sweetened water and pour into a saucer. Set it where the ants are most troublesome. They will soon have enough of it.

Should they return, try the same dose again. They seldom show up the third time.

I should have sent this in earlier in the season to catch the pioneers—the big black fellows who lead the advance of the main army.

M. B. TERRY (emetic is a deadly poison. Label it as such and keep it locked up).

Mrs. H. W. V. (For Wayne, Ind.).

The efficacy of the "router" has been warranted by other correspondents. We are obliged to our pleasant writer for renewing our recollection of the simple formula.

**Tutti-Frutti Recipe for Canning**

Several years ago there was a recipe in the Exchange for putting up fruit with alcohol and sugar in the same jar. I added gradually as the various fruits ripened it was said to make a delicious "tutti-frutti."

Will you kindly give us the recipe again? SUBSCRIBER (Athens, Ala.).

up. Screw on the cover and set in a cool, dark place. Light injures the color of the fruit. As peaches ripen, pare and stone them, and lay in strata as you have arranged the smaller fruits. So with pears and grapes from which you have taken skins and pits. Keep all well covered with the liquor and do not stint the sugar.

When the jar is full, seal. It will keep forever, but the tutti-frutti is not "ripe" under two months.

**Putting Up Beans, Peas and Corn**

Recently you wrote of canning vegetables. Will you tell us how to can beans, peas and corn?

I have been very successful with tomatoes.

A MICHIGAN HOUSEMOTHER.

Beans and peas are put up in one and the same way, to wit:

Shell, cook for fifteen minutes in salted water and take from the pot with a perforated spoon. Pack them into jars set in a pan of really boiling water. Lay the covers on loosely while you boil up and skim the salt water in the pot. Fill the jars to overflowing with this, and screw on the tops. Cover the jars with thick paper to exclude the light. During beans must have the strings removed, and be cut into inch lengths.

Boil corn for ten minutes before shelling with a sharp knife from the cob.

Then cook for ten minutes in just enough salted water to cover it. Also proceed as with the beans and peas.

Corn is the most difficult of vegetables to keep after it is canned. Professional canners "doctor" it with chemicals. Hence, I never buy it.

**The Luncheon**

LUNCHEON has become an American institution, and has come to stay. It is, to "doct" women, the pleasantest meal of the day, even when partaken of at home, with none present but the "children" and the grown women of the household. It breaks up the monotony of daily tasks; it is eaten without a flurry or hurry, because with little ceremony, "pick-up" dishes and accidental leftovers, serve conspicuously in the menu—things for which men as a rule have no room. They are simple and delicious much. Tea and toast, cake and preserves can be made without fear of bantering comment, and a woman of high good taste can entertain without provoking serious criticism.

The family luncheon is the best medium I know of for acquiring the valuable French art of combining colors and "left-overs."

Some Johns have a noted dislike for "made dishes"—a prejudice which, I must remark, adds notably to the charm of household expedients. It would double the value of the "left-overs" if they were of cold cuts and served for luncheon. "John" for the "left-overs" and "made dishes" is a common-sense culinary art.



on same can not help but be attractive to you, as they can not be duplicated elsewhere

tactics.